

***Entrees***

Tasting Plate – Chef’s selection may vary 26

Crunchy salted croquettes filled with chicken mousse served on a bed of Waldorf salad - witlof, apple, celery, herbs and candied walnuts finished with a creamy lemon dressing and petite herbs 17

Eggplant & Tomato Fritters, pressed, crumbed and fried served with roasted sweet corn salsa, baby Roma tomato, basil and garlic aioli 16

Warm salad of Pepper crusted Kangaroo, roast sweet potato, cauliflower, French beans, fresh herbs and radicchio tossed with a creamy horse-radish dressing finished with crisp sweet potato ribbons 18

***Pasta*** e /m

Agnolotti filled with succulent slow cooked Duck and roasted apple, served with crisp sage & brown butter sauce 23/33

Angel Hair with Tiger Prawns, smoked pancetta, garlic, white wine, chilli and rich Napoli sauce finished with fresh basil 20/30

Pizzoccheri - Buckwheat pasta (Gluten Free Penne available on request) slow cooked organic sliverbeet, potato, garlic, white wine, cream and Taleggio cheese finished with truffle oil 20/30

**Chef Travis Boltong personally prepares, produces & serves every dish in the Magnolia kitchen on his own, he takes great pride in the fact that he makes every component of each dish by hand from scratch using fresh ingredients. We call this – Honest Food!**

## *Mains*

Scaloppine ai funghi – Tender medallions of Veal with autumn forest mushrooms, white wine, garlic and cream finished with fresh herbs served with potato pure	31
Roast Lamb Rump with organic butternut pumpkin, a pesto of mixed nuts and wild rocket, finished with red wine jus	34
Fennel and herb crusted slow cooked pork belly with creamy mashed potatoes and a salad of Agrodolce dressed shaved fennel, fresh herbs, apple and candied walnuts	35
Crispy skin Atlantic Salmon on a potato and cucumber salad with Tolmie watercress and a dressing of Long Lane capers	32

## *Sides*

Seasonal Greens with butter and herbs	9
Sage salted crunchy Chips	7
Creamy Mashed Potatoes	8
Salad of Agrodolce dressed wild rocket, cucumber and cherry tomato	10

## *For the Little Ones*

Citrus and herb crumbed Veal with chips or mash	13
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## *Dessert*

Tiramisu – layers of espresso soaked sponge with dark chocolate and Strega liqueur & mascarpone mousse	16
Semifreddo – Blackberry, vanilla bean and white chocolate	14
Affogato – vanilla ice cream, espresso coffee & liquor	15
Profiteroles with a dark chocolate sauce and vanilla bean cream patissiere	14

**Our bread is freshly baked Magnolia made sourdough. The starter Travis uses each day to make our bread is the same starter Travis created when we first opened the Magnolia Restaurant in May 2013.**